

**AMENDMENT TO THE CLAIMS:**

**Listing of the Claims:**

1-23. (Canceled)

24. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the first temperature is in the range of 70 to 150° C.

25. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the first pressure is substantially atmospheric pressure.

26. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the second temperature is in the range of 10 to 50° C.

27. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the second pressure is in the range of  $2 \times 10^4$  to  $7 \times 10^4$  Pa.

28. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the setting region is substantially maintained at the second temperature and the second pressure.

29. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

30. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein a chemical expanding agent is included as an ingredient of the composition.

31. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

32. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the foodstuff composition is a confectionery composition.

33. (Currently Amended) A process as claimed claim ~~55~~ 61, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

34. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the expanded foodstuff composition to be set is formed by extrusion.

35. (Previously-Presented) A process as claimed in claim 34, wherein the expanded foodstuff composition to be set is cut into pieces after extrusion and is formed into balls by tumbling, during which procedure the expanded foodstuff composition is heated to the first temperature prior to being passed into the setting region.

36. (Canceled)

37. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein said vaporisable expanding agent is selected from supercritical carbon dioxide or nitrogen, or water.

38. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the first temperature is in the range of 70 to 150° C.

39. (Canceled)

40. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the second temperature is in the range of 10 to 50° C.

41. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the second pressure is in the range of  $2 \times 10^4$  to  $7 \times 10^4$  Pa.

42. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the setting region is substantially maintained at the second temperature and the second pressure.

43. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the foodstuff composition is carried through the setting region by a belt conveyor.

44. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein a chemical expanding agent is included as an ingredient of the composition.

45. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein expansion is at least partially effected by application of heat and/or by reduction of pressure.

46. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the foodstuff composition is a confectionery composition.

47. (Currently Amended) A process as claimed in claim ~~56~~ 62, wherein the foodstuff composition is subjected to a forming procedure, in which the foodstuff composition is formed into pieces of a desired shape.

48-52. (Canceled)

53. (Currently Amended) A process as claimed in claim ~~55~~ 61, wherein the foodstuff is initially expanded by at least one of heat and pressure.

54. (Previously Presented) A process as claimed in claim 53, wherein the foodstuff is initially expanded by extruding the foodstuff through a die at an elevated pressure into a region having a lower pressure.

55. (Currently Amended) A process as claimed in claim 61, for setting an expanded foodstuff, comprising the steps of passing an expanded foodstuff composition, which is in a plastic state and is therefore capable of further expansion or contraction, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said expanded foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first

~~pressure, whereby to produce a set expanded foodstuff, wherein the first temperature and first pressure are in a region outside and after an extruder.~~

56. (Currently Amended) A process as claimed in claim 62, for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff, wherein the first temperature and first pressure are in a region outside and after an extruder.

57. (Currently Amended) A process as claimed in claim 63, for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and substantially atmospheric pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a pressure which is lower than atmospheric pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff, wherein the first temperature and first pressure are in a region outside and after an extruder.

58-60. (Canceled)

61. (New) A process for setting an expanded foodstuff, comprising the steps of passing an expanded foodstuff composition, which is in a plastic state and is therefore capable of further expansion or contraction, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling

and setting said expanded foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure, whereby to produce a set expanded foodstuff.

62. (New) A process for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and a first pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a second pressure which is lower than said first pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff.

63. (New) A process for setting an expanded foodstuff, comprising the steps of passing a foodstuff composition which is in at least a partially expanded condition and in a plastic state and is therefore capable of further expansion or contraction and which contains a vaporisable expanding agent, at a first temperature and substantially atmospheric pressure into a setting region at a second temperature, said second temperature being lower than said first temperature; and cooling and setting said foodstuff composition which is to be set in the setting region at a pressure which is lower than atmospheric pressure so as to further expand the foodstuff composition by evaporation of the vaporisable expanding agent and produce a set expanded foodstuff.